

EASTER SUNDAY LUNCH

SUNDAY 9TH APRIL

£38 PER PERSON



STARTERS

Pea and mint soup, crispy leeks, crusty bread (Ve)

Crispy duck, orange and pomegranate salad

Hot smoked salmon niçoise

Goat's cheese and red pepper tart, rocket, balsamic dressing (V)

Asparagus, poached egg, parmesan

MAINS

Roasted lamb leg, caramelised red onion, rich pan gravy

Slow cooked feather blade of beef, Yorkshire pudding, rich pan gravy

Roasted pork loin, sage and apple stuffing

Wild mushroom and spinach filo tart (Ve)

All our roasts are served with roast carrots, parsnips and potatoes, and buttered Walled Garden greens

Pan fried salmon, sauteed new potatoes, pea and lettuce fricassee

Aubergine and butter bean cassoulet, black olive focaccia (V)

Weston burger, Applewood smoked cheese, red cabbage slaw, hand cut chips

Fish and seafood stew, rich tomato sauce, crusty bread

PUDDINGS

Custard panna cotta, poached rhubarb, vanilla shortbread

Mini egg cheesecake, chocolate and caramel sauce

Hot cross bun and butter, vanilla anglaise

Treacle sponge pudding, orange cream

Mr Moyden's handmade cheese selection, quince jelly, artisan crackers

Traditional dairy ice cream and sorbet selection from the Shropshire Ice Cream Company

Our **Walled Garden** produces a rich harvest of fruit, vegetables and herbs which go straight to our kitchens.

We pride ourselves on working with local artisan producers including **Mr Moyden's** handmade cheese, **Buttercross Farm**, **Swift's** artisan bakery and the **Shropshire Ice Cream** company.

All our dishes are freshly made in our kitchens daily.

Weston Park is owned by the **Weston Park Foundation**, an independent charitable trust. By dining with us you help support the work of the charity in preserving this beautiful estate. All our dishes are freshly made in our kitchens daily.

All prices include **VAT at 20%** (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet.

Our dishes may contain nuts or trace of nuts.

All weights stated are prior to cooking.